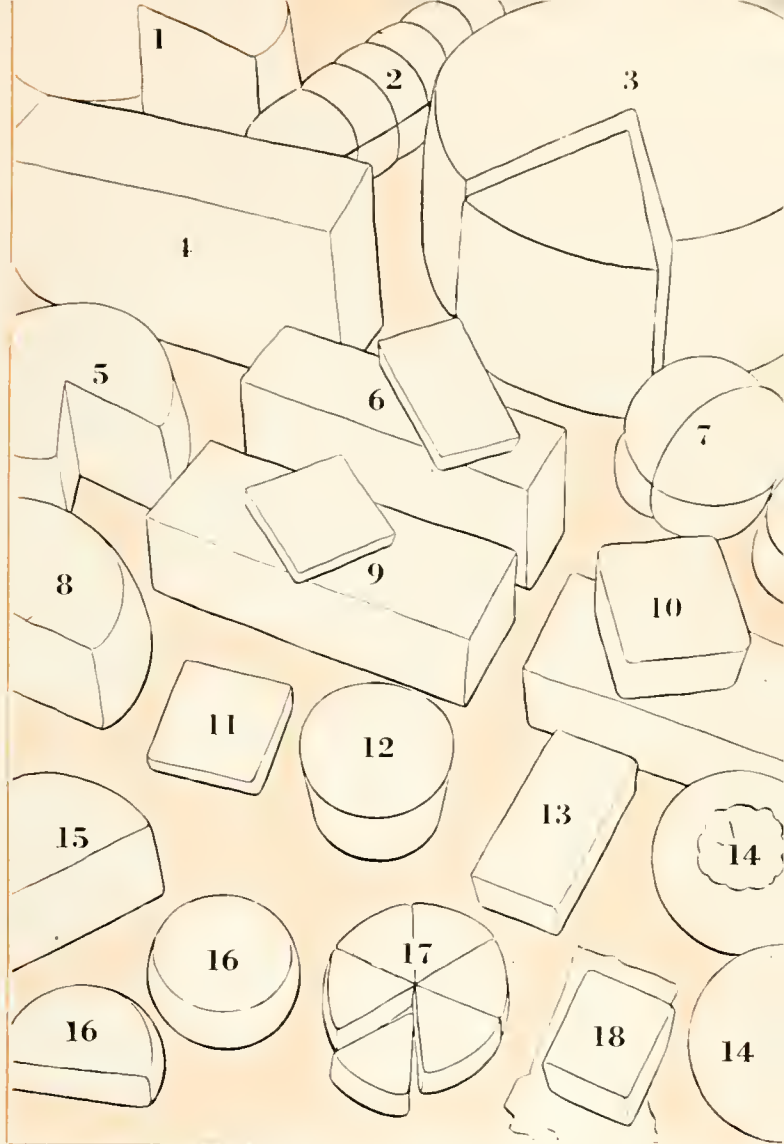


NAMES OF CHEESES ILLUSTRATED

1. Parmesan
2. Salame
3. Cheddar or American
4. Swiss
5. Muenster
6. Brick
7. Provolonecinni
8. Muenster
9. American
10 lb. loaf
10. Aged Brick
11. Cream Cheese
12. Cottage Cheese
13. Limburger
14. Edam
15. Blue Vein
16. Gouda
17. Camembert
18. Limburger



HOW TO HANDLE CHEESE

1. Keep cheese in the refrigerator.
2. Cover cut surfaces of cheese tightly with waxed paper — or keep in covered dishes.
3. Cooking — aged cheese (over 6 months) is preferred; it provides a richer flavor, melts and blends well.
4. Caution — cheese dishes should be cooked at low temperatures. Grated or shredded cheese melts quickly.